



Sangiovese Superiore DOP

Ruby-red color with purple hues. It has a characteristic wine smell with a delicate fragrance that reminds of violets. It's round on the palate a dry wine with strong character, great structure, and filled with extract.



Romagna DOP Sangiovese Superiore



Sangiovese



100 - 105 q.li per hectare



Castel S.Pietro T. hills (BO)



1 - 5 years



16 - 18° C



The vinification is a red with maceration for 8-10 days in order to maximize the amount of extract and color. We control the temperature to be between 20 and 25° C in order for the wine to reach the characteristic aroma of the vineyard.



Ruby-red color with purple hues. It has the typical wine fragrance with a delicate smell that reminds of violets. It's round on the palate and it's a dry wine, with strong character, a good structure, and a rich extract.



It's ideal with roasted and seasoned meat, wild game, grilled gelded, and aged-but not spicy cheese.



0,75 liters

DALFIUME
NOBILVINI